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China, Peoples Republic of FAIRS Product Specific

Fresh and Frozen Meat: DRAFT FOR COMMENTS

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Fresh and Frozen Meat of Livestock (GB2707) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No Includes Trade Matrix: No Unscheduled Report Beijing [CH1] This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this standard will substitute GB2707-1994 Hygienic Standard for Pork and GB2708-1994 Hygienic Standard for Beef and Mutton BEGIN TRANSLATION

Items noted in the translation of GB2707-2001 Hygienic Standard for Fresh and Frozen Meat of Livestock:

- GB2707-1994 and GB2708-1994 were combined into one Standard with a broader scope of application.
- The original standard structure was revised. The requirements on materials, food additives, hygienic requirements for production and processin, as well as packaging, transportation, and storage have been added to this Standard;
- The index requirement for the total amount of abio-arsenic, cadmium, zinc, benzo(a)pyrene and the requirements for pesticide residue have been added.
- Volatile basic- nitrogen was modified to " = 15mg/100g"

Drafting Units of this Standard include: Disease Prevention Control Center of Jiangsu Province, Hygiene Supervision Institute of Shanghai, Hygiene Supervision Institute of Hangzhou City, Hygiene Supervision Institute of Liaoning Province, Food Hygiene Supervision and Inspection Institute of the Ministry of Public Health, Disease Prevention Control Center of Beijing.

Drafters of this Standard include: Yuan Baojun, Gu Zhenhua, Fan Baorong, Cai yanping, Li jiangping, Zheng yunyan, Ding Xiuying.

GB2707-2001 Hygienic Standard for Fresh (Frozen) Meat of Livestock

1. Scope

This standard specifies the requirements for fresh and frozen livestock products of animal origin, the hygienic requirements for production, processing, labeling, packaging, transportation, storage and inspection methods. This Standard applies to fresh (frozen) meat that was processed from slaughtered livestock and that was certified by a veterinarian.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191	Labels for Packaging, Storage, and Transportation
GB/T 5009.11	Determination of Total Arsenic and Inorganic Arsenic in
Food	
GB/T 5009.12	Determination of Lead in Food
GB/T 5009.15	Determination of Cadmium in Food
GB/T 5009.17	Determination of Total Mercury and Organic Mercury in
Food	
GB/T 5009.44	Hygienic Standard Analysis on Meat and Meat Products
GB 7718	National Standard for Food Labeling
GB 12694	Hygienic Standard for Meat Processing Plants

3. Requirements

3.1. Raw Material Requirements

The livestock should be healthy, come from non-epidemic areas, and have a qurantine certificate issued by a local veterinarian.

3.2. Sensory Requirements

Sensory requirements shall comply with the related regulations as Table 1

Table 1. Sensory Requirements

Color	Lustrous muscle, well- distributed red color, milky colored fat	Lustrous muscle, red or slightly darker red, white colored fat
Texture	Clear fiber, tenacious, finger-pressed concavity rebounds back immediately	Tight texture, tenacious, finger-pressed concavity rebounds back slowly
Viscosity	Slightly moist surface, non-sticky to hand touch	Moist surface, oozed-out liquid on cross section, non-sticky to hand touch
Taste and Smell	Intrinsic fresh meat smell, no foreign smell	Intrinsic fresh meat smell after being unfrozen, no foreign smell
Meat Broth	Clear and transparent, fat stays on the surface	Clear and transparent or slightly turbid, fat stays on the surface

3.3. Physical Requirements

The physical requirements shall meet the regulations in Table 2.

Table 2. Physical Requirements

Item	Requirements
Volatile basic-nitrogen, mg/100 g ≤	15
Lead (Pb), mg/kg ≤	0.2
Abio-Arsenic, mg/kg ≤	0.05
Cadmium(Cd), mg/kg ≤	0.1
Total Mercury (Hg), mg/kg ≤	0.05

- 3.4. Pesticide residue shall meet the regulations in GBxxxx "Standard for Pesticide Residues Limit"
- 3.5. Veterinary medicine residue shall meet the requirements established in the relevant National Standard and regulations.
- 4. Hygienic Requirements for Production and Processing Procedures Shall meet the regulations in GB12694.

5. Packaging

The packaging containers and materials shall comply with the relevant standards and regulations.

6. Labeling

- 6.1. The identification requirements for case-hardened packages shall meet GB7718 regulations.
- 6.2. Name of production should be "Fresh xx Meat" or "Frozen xx Meat"
- 6.3. The labeling on external packing box of products shall conform to GB191.

7. Storage and Transportation

7.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

7.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

8. Testing Methods

8.1. Sensory Testing

Determined in accordance with methods specified in GB/T5009.44.

8.2. Physical Testing

8.2.1. Volatile basic-nitrogen

Determined in accordance with methods specified in GB/T5009.44

8.2.2. B bio- Arsenic

Determined in accordance with methods specified in GB/T5009.11.

8.2.3. Lead

Determined in accordance with methods specified in GB/T5009.12.

8.2.4. Cadmium

Determined in accordance with methods specified in GB/T5009.15.

8.2.5. Total Mercury

Determined in accordance with methods specified in GB/T5009.17

END TRANSLATION